



Not even my dayjob could prepare me for what was to follow...



trollcatz

 **trollcatz**

<https://trollcatz.livejournal.com/>

2010-02-18 19:25:00

LOCATION: chewin' my juice

MOOD:  cold

MUSIC: In The Hall Of The Mountain King

Those poor oranges.



([https://www.livejournal.com/away?
to=http%3A/www.flickr.com/photos/45206927%40N06/4369292822/](https://www.livejournal.com/away?to=http%3A/www.flickr.com/photos/45206927%40N06/4369292822/))

I never drink... wine (<https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/4368544473/in/photostream/>)

It didn't take Dexter Morgan to interpret the spatter patterns on his hands, either.



Thank you

This is Patricia Andreoli, wife of Daphne Worth, who you all knew as Trollcatz. Daphne died

...And there goes the weekend

But hey, we got a day and a half of this one! And I got to sleep in for two whole mornings. Too bad


As a law

enforcement
professional--

27 comments

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 trollcatz

February 19 2010, 00:41:56 UTC COLLAPSE

Orange juice?

Deleted comment



 trollcatz

February 19 2010, 00:50:04 UTC COLLAPSE

Orange juice?

It's an end state, isn't it?

Deleted comment




 trollcatz

February 19 2010, 01:00:38 UTC COLLAPSE

EVERYTHING I do food-related is simple. My most complicated recipe is caramel, which is surprisingly easy.

Deleted comment



 [trollcatz](#)

[February 19 2010, 01:22:58 UTC](#) [COLLAPSE](#)

always!

Deleted comment



 [magpie49](#)

[February 19 2010, 05:34:12 UTC](#) [COLLAPSE](#)

This is wonderful news.

I love flan. I do not like having to find restaurants of the Mexican variety to find good flan to nom. I have wanted to learn to make flan, but I have been afraid.

Tell me flan is easy to make, and tell me how, and I will love you forever. (or at least until I do not exist)

Deleted comment



 [magpie49](#)

[February 20 2010, 02:42:42 UTC](#) [COLLAPSE](#)

Thank you, thank you!!

Deleted comment



 [magpie49](#)

[February 20 2010, 02:58:51 UTC](#) [COLLAPSE](#)

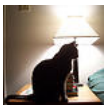
I will let you know.

Not this weekend - I'm moving things back after the landlord was in fixing things the city inspector didn't like, but soon, like after next shopping trip.

puts sweetened condensed milk on the shopping list

adds a reminder to make sure the cream cheese hasn't been all eaten up

wonders if I could bake it in the little custard cups I seem to have dozens of



 [tkanne](#)

[February 19 2010, 00:30:35 UTC](#) Edited: [February 19 2010, 00:33:01 UTC](#) [COLLAPSE](#)

I LOVE BLOOD ORANGES.

What are you going to do with all that lovely...wine?

post-clickthru edit: wait, do I know Platyplural?



 [trollcatz](#)


[February 19 2010, 00:44:55 UTC](#) [COLLAPSE](#)

By reputation, at least.



 [inaurolillium](#)

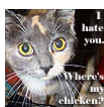
[February 19 2010, 01:11:22 UTC](#) [COLLAPSE](#)

I suspect that that's our lovely  [standuponit](#). At least, it's where all the photos he's been posting lately have been hosted.

 [korvarthefox](#)

[February 19 2010, 10:56:22 UTC](#) [COLLAPSE](#)

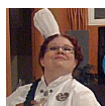
Platyplural, a.k.a. the food pr0n channel.



 [standuponit](#)

[February 19 2010, 18:14:01 UTC](#) [COLLAPSE](#)

That's me! And hey, I have more coming.

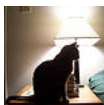


 [inaurolillium](#)

[February 19 2010, 00:35:43 UTC](#) [COLLAPSE](#)

Oooooo...

For Valentine's Day, we had Penn Cove mussels swimming in a blood orange-saffron cream sauce. It was so good I actually ate mussels!



 [txanne](#)

[February 19 2010, 00:42:56 UTC](#) [COLLAPSE](#)

I love mussels, but I'd drink that sauce out of a glass if I could.



 [trollcatz](#)

[February 19 2010, 00:46:55 UTC](#) [COLLAPSE](#)

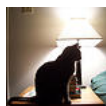
You could taste the mussels in a saffron sauce? All I can taste with saffron is saffron!



 [inaurolillium](#)

[February 19 2010, 01:06:31 UTC](#) [COLLAPSE](#)

The saffron was pretty lightly used. It's, y'know, kind of expensive.




 [txanne](#)

[February 19 2010, 01:08:27 UTC](#) [COLLAPSE](#)

I bet it plus the BOJ made a beautiful color.

Someday I'll ask you how to get the cream and OJ to play nicely. I've never had the nerve to try.



 [inaurolillium](#)

[February 19 2010, 01:13:15 UTC](#) [COLLAPSE](#)

The fat helps to keep the cream from curdling -- less protein to coagulate, you see. It just needs to be heavy cream; absolutely no substituting milk or even half and half.




 [txanne](#)

[February 19 2010, 01:14:17 UTC](#) [COLLAPSE](#)

OK, so I'll drink it from a shot glass. :-)



 [inaurolillium](#)

[February 19 2010, 07:18:20 UTC](#) [COLLAPSE](#)

A little cream goes a long way in this sauce. It's basically there to give it body and for the saffron to diffuse into.




 [standuponit](#)

[February 19 2010, 18:14:54 UTC](#) [COLLAPSE](#)

Not that I'm hoping for mayhem in Seattle...

...but it would be nice to have an excuse to visit.




 [inaurolillium](#)

[February 19 2010, 18:28:27 UTC](#) [COLLAPSE](#)

You could always take some comp time and come out just for fun for a few days.



 [standuponit](#)

[February 19 2010, 18:35:57 UTC](#) [COLLAPSE](#)

I could. I dunno--it's hard, for a bunch of personal reasons, not just the amount of time I'm already gone for the job.



 [inaurolillium](#)

[February 19 2010, 18:44:45 UTC](#) [COLLAPSE](#)

Let me put it this way, then: Should you make it out here for whatever reason, I will be very pleased to see you, feed you mass quantities, and give you the Cook's Tour of the Pike Place Market (on which eating something becomes A Good Idea every twenty feet or so). The invitation is open, and I will make time for you.



 [standuponit](#)

[February 19 2010, 18:56:58 UTC](#) [COLLAPSE](#)

You're on.

L



[inaurolillium](#)

February 19 2010, 19:01:46 UTC

COLLAPSE

Excellent!



[batwrangler](#)

February 19 2010, 03:59:52 UTC

COLLAPSE

Oh. My.

(Bet it was delicious.)

Thank you

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